

**What is claimed is:**

1. A peanut butter, comprising:  
organically grown, dry-roasted, ground peanuts; and  
5 from about 5wt% to about 7wt% of a non-hydrogenated organic oil.
2. The peanut butter of claim 1, wherein the organic oil is organic palm oil.
3. The peanut butter of claim 2, wherein the organic palm oil has a melting  
10 point between 44 degrees centigrade and 60 degrees centigrade.
4. The peanut butter of claim 3, wherein the organic palm oil is heated to at  
least the melting point before being blended with the peanuts.
- 15 5. The peanut butter of claim 1, further comprising from about 0wt% to about  
3.5wt% salt.
6. The peanut butter of claim 5, further comprising from about 0wt% to about  
10wt% of a sweetener.  
20
7. The peanut butter of claim 6, wherein the sweetener includes unrefined,  
organic cane sugar.
8. The peanut butter of claim 6, wherein the sweetener is selected from the  
25 group consisting of: organic cane sugar, sucrose, dextrose, fructose, honey,  
molasses, corn syrup, lactose, maltose and maltose syrup, aspartame, saccharine  
and cyclamate.
9. The peanut butter of claim 1, wherein the ground peanuts include the  
30 germ of the organic peanuts.

10. The peanut butter of claim 1, wherein the ground peanuts are Valencia peanuts.

5        11. The peanut butter of claim 1, wherein the ground peanuts have a particle size in the range of about 10  $\mu\text{m}$  to about 15  $\mu\text{m}$ .

12. A method for manufacturing peanut butter, comprising the steps of:

(a) grinding organically grown, dry-roasted, ground peanuts in a mill;

10        (b) combining, during milling or in a second milling operation, ingredients comprising from about 5% to about 7% by combined weight of an organic, non-hydrogenated oil, said combining producing a heated mixture with a temperature sufficient to maintain the oil in a liquid state; and

15        (c) cooling the heated mixture produced in step (b) to a temperature sufficiently low to produce a dispensable mixture.

13. The method of claim 12, wherein the combining step occurs concurrently with the grinding step in the mill, and where the organic, non-hydrogenated oil is dispensed into the mill.

20        14. The method of claim 13, wherein the organic, non-hydrogenated oil is preheated, before being dispensed into the mill, at a temperature in the range of about 44 degrees centigrade to about 60 degrees centigrade.

25        15. The method of claim 13, wherein the organic, non-hydrogenated oil is preheated, before being dispensed into the mill, at a temperature in the range of about 50 degrees centigrade to about 55 degrees centigrade.

30        16. The method of claim 12, further comprising the step of roasting the peanuts prior to grinding

17. The method of claim 16, wherein the step of roasting the peanuts occurs within a temperature range of about 150°C to about 155°C.

5        18. The method of claim 16, further comprising the step of blanching the peanuts, after roasting, to remove skins therefrom.

19. The method of claim 18, further comprising the step of returning peanut germ, separated from the peanuts during blanching, into the peanuts before  
10 grinding.

20. The method of claim 18, further comprising the steps of:  
collecting the heated mixture in a reservoir; and  
pumping the heated mixture from a bottom of the reservoir, through a heat  
15 exchanger, to a filling station where it is dispensed into containers.

21. The method of claim 12, wherein the wherein the organic oil is organic palm oil.

20        22. The method of claim 12, further comprising the step of adding salt to the heated mixture during the combining step.

23. The method of claim 12, further comprising the step of adding a sweetener to the heated mixture during the combining step.

25

24. The method of claim 12, wherein the organic peanuts are milled to produce peanut particles having a size in the range between about 10 µm and about 15 µm.

30